KJD&AF

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12/8	1/06		Day: Su	NDAY	0 1	
BREAKFAST No of Medis:	- Agivel Time:	:0650	Difficer's S	grainie:_	E.J.	· ·
Description	Mountal Temperature	Menu/Mow med is cocked		Quantity	Amisal Terp.	Echemed Long.
Eggs/Omelet	140 or More	Bougula		4	40	
Hot:Cereal	150 or More	RIVERDERY PARILAKOS		3	63	110
Juice	40	Mud Burky Pancolos		2_	:	
Milk	11 a.a .a a i	3yrug?				
		Gerellos How	:	Zoz	90	145
		Melk			40	
				"	<u> </u>	<u> </u>

1205 Officer's Signature: IINCH - Acrival Times a meals No. of Meds: Released Agresval Menu/How medies cooked (Darametry Actural Description Temp Temp Temperature Chicken Kelaguen 95 110 - 140 3 oz 140 Meat 2/3 145 160 or more Steamed Pice 110 Stew 2 150 or more Titiyas 1.3 Hot Starch Sautzed Local Seasoned Vegetables 3/4 165 110 160 or more Hot Vegetables Fresh Island Mixed Fruit Cup Canned fruits/Pudding 40 or less 40 Milk 2 Margarine

Officer's Signature: _3-Rb+ 1705 DINNER - Acrival Time:

Besodysion	Actural Remperature	Menulijov med is oodkel	Quantity Postion	Amivel Lenge.	Edemod Temp.
Meat		Chamorro Style Pothoast W Grany	302	90	148
Stew		Form Rus	2/3.	115	170
Soup	175 or more	Hearty Vegetable Soup	3	165	180
Hot Vegetables	<u> </u>	chansing inaquistos 11/solars			
Canned fruits/Pudding	40 or less	white note	1		
Milk	40 or Less	inabarun	1	1	
		Pracht Halves	2		

Quantity/Portion: 1 Scoops; cups, thisu; tegan; bowl; knadful; dires; clabs;

Each; pieces; esc.....

Generally, Temperature standard alexy (Tr cook to

Creamed Items and Hot Cereals: 150 Deg. F, or more

- Vegetables and Stews: 160 Deg. F., or more
- Soms and gravies: 175 Deg. F., or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F., or less
- Salads, Juices, and Canned Fruits: 40 Deg. F., or less

Kagman Juvenile Detention & Correctional Facility

REAKFAST – A No of Wede:	rrival Time:	6760 Officer's S	Signature:	OB	
description	Actural Kemperature	Menullow med is cooled	Quantity	árnivel Fenzp.	Rebested Lemp.
ggs/Omelet	140 or More	Boiled eggs	200.		
Iot Cereal	150 or More	atoli a	Ic.		
uice	40	chilled thice	100.	40	
Ailk	38 - 40	milk	(3 ea -	40	
		Twist Bread	i ea-		
		Butter / Jeury	180.		
		Groham Cracker	3 FOS.		
LUNCEI — Amival	Times	1265 Officer's	Signalume:	J)	>
Description	Actural Temperature	Menu/Mow areal is cooleed	Quentity	Arrival Temp	Behezie Temp
Meat	110 - 140	chicken comy w/savoe	302.	120	149
Stew	160 or more	Stirfry veg- oriental	Vzc.	110	167
Hot Starch	150 or more	Prach	ic.		34
Hot Vegetables	160 or more	mick / Juice	lea-	40	40
Canned fruits/Pudding	40 or less	Tuna Sandwich	lea-		
			-		
			15040 007		
DINNER — Arric No. at Mede:	val Time:	17 10 Officer?	Signature:	JE	
Bescuiption	Actual	Mem/How med is codked	Quantity	Agrival	Relicate
Meat	Temperature		Persion 2	<i>135</i>	Temp.
Stew	160 or more	Boet Bioteak W/vegetables	302.	130	170
Soup	175 or more	Shamed rice		140	-178
Hot Vegetables	160 or more	Hearty Veg. Soup Seasoned Carrots	yzC.	110	168
Canned fruits/Pudding	40 or less		2 ea.	1.	100
Milk	40 or Less	white roll margarine	1C.	40	#0
r roadil	10 04 24020	Tears - Fresh Tona Sandwich / min	100	1.	72
		· · · · · · · · · · · · · · · · · · ·	1 1/7/4 4	, ,	1

- Vegetables and Stews: 160 Deg. F., or more
- Somps and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
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Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

KJD&CF

Kagman Juvenile Detention & Correctional Facility

BREAKFAST – A No of Meds:	mival Time	: 06 53 Officer's Si	gaziwre:_	Ano	
Bescription	Actural Temperature	Menu/How med is cooled	Quantity	Amival Ferro	Reheated Temp.
Eggs/Omelet		groupled can.	1/23 C.	125	145
Hot Cereal	150 or More	Bahmeas	1/2.C.	/28	155
Juice	40	Scrombled eggs Outmeal Childed Juice	12C.	40	
Milk	38 - 40	milk	10.	40	
		appk muffin	I ea		
		1. A.	I sa.		

LUNCII — Arriva Na. of Mesis:	l Time:/	1/35 Officer's 5	grafure:	Bomo	
Description	Actural Temperature	Menu/How meal is occked	Quantity	Arrival Temp	Relicated Temp
Meat	110 - 140	Tender mast Beef Au Jus	302	120	150
Stew >	160 or more	Dinner rolls	8pc		
Hot Starch	150 or more	Rice	2/3 C.	130	155
Hot Vegetables	160 or more	Buttered Carrots / Vey Collage Salad	1/2 C.	/20	160
Canned fruits/Pudding	40 or less	Red fruited JeHO	1 C-	40	
		milk	4.00.	40	
	1	Saudwich	400.	,	
DINNER — Arriv No. of Medic:	val Time:	17/5 Officer's:		Pour.	
Description	Actual Temperature	MenuMow racel is coaled	Quantity	Acceval	Rekerie Femp
Meat	1 110 - 140	Battered fish w Tartar sauce & Lemo.		100	150
Siew	160 or more	Contres Crimere Calbage Cants B. for	2/20	90	165
Soup	175 or more	Miso Sorp	10.	110	125
Hot Vegetables	160 or more	Buttered Groven beans	he.	90	165
Canned fruits/Pudding		Honey-ten	10	40	1,50
Milk	40 or Less	1.4	10a	40	
112321	1 10 01 2000	milk Sandwich	100-	70	
Generally, Temper • Creamed It		Vist 2/3C. Quantity/Postion:		; handful; slio	es; dabs;

KIDGG

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: [3	1/28/	66 Day: 7	Thursc	kes	
BREAKFAST – A	Arrival Time		Signainne:_	~~	
idescription	Acarel Temperature	Menu/How meal is cooked	Quartity	Arrival Tomp.	Reheated Term
Eggs/Omelei		Freuch toast	3 pes	LeO.	140
Hot Coroni	150 or More		I sa		1 1 -
Iuice	40	Chilles June	1/2 C-	40	
Mik	38 - 40	ante	1/2	46	
		Turkey Bacon	10-	10	
Bacon			2 pcs		
····		Butter	200		-
LUNCH — Arriva No. of Mede:	A-course	Wemn/Hiew meal is costset	Signaline: Quantity	Amriozed	Mehene
Descrization	Actural Temperature		#Survanens	Tomp	Temp
Meat	110 - 140	Crispy Chioken	302.	•	148
Stew	160 ermore	Barred Brown Abfataes	ic.		177
Hot Starch	150 or more	Homemage wheat rou/margarin			
Hot Vegetables	160 or more	Seasoned (Peas	√z C ·		157
Canned fruits/Pudding	40 or less	Canot Pineapple Salad	ic.		33
		Fresh apple	lea-		36
		mile / duice	160.		48
		Tuna Sandwich	iea.	J	4
DINNER – Arri	val Time:	· · · · · · ·	Signature	M	3 -
No. of Meas:	N. a	3 9NF 2007 10 15		Accional	Belgeme
Description	Actural Temperatur	Monal is medical work with the state of the	Quantity Postion	Lemp.	Tens.
Meat	110-140	Pork Disteak	302.	1	150
Stew	160 or more	Stamed rice	2/3 C.		148
J	<u> 31</u>				

Tuna Sandillich

Generally, Temperature standard are:

Hot Vegetables

Milk

Camed fruits/Pudding

- Creamed froms and Hot Cereals: 150 Deg. F., or more
- Vegetables and Stews: 160 Deg. F., or more

160 or more

40 or less

40 or Less

- · Soups and gravies: 175 Deg. F., or more
- Meats (slined) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Crob & Braccoli Salad

anel

- Mik Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Sugar Cookies

milk

Scoops; cups, tidien; teepn; bowl; hardful; dioes; dates; Hada; pieces; cac....

√2 C · Zea:

Zea.

lea.

33

40

Kazman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

	<u> </u>		edned		
BREAKFAST – A	Arrival Time	. 0715 Officer's	Signature	Z	
No of Medic: Decadation	Actional	Monufflow meal is coalicit	Quantity	Amrivall	Beheated
and the state of t	Temperature	THE CASCALLANGE AND ACCOUNT OF	- Description	Tomp.	Temp.
Eggs/Omelet	140 or More	Scrambled Eggs	1/2 c.	110	45
Hot Cereal	150 or More				
Juice	40	chilled Juice	1/2c.	40	
Milk	38 - 40	milk	1 c.2%	40	
		Scattered hach browned Potatoes	1/2 c	110	150
. " ' " ' "		Buttered wheat toast	2		
		July		:	
Na. of Mede:	N atomail	harbon sii been veeld wee	(Bananatiina)	Mamifered	Posto ata
Description	Actoral	Menu/Mow med is coolsed	Quantity	Amniscal	Reheate
Meat	110 - 140		302	10 10	Temp
- Percett	<u>! </u>	Old fashioned mentloof	D <i>ot</i>	1 70	100
Stars	1:60 or more				150
Stew Hat Storch	160 or more	Buffered Mashed Polafoes	1/2c.	90	150
Hot Starch	150 or more	Buffered Mashed Polatoes	1/2c.	90	145
Hot Starch Hot Vegetables	150 or more	Seasoned Mixed Pers and corrects			
Stew Hot Starch Hot Vegetables Carmed fruits/Pudding	150 or more	Buffered Mashed Potators Seasoned Mixed Pers and corrots	1/2 c.	90	145
Hot Statch Hot Vegetables	150 or more	Buffered Mashed Potatoes Seasoned Mixed Pers and corrots Homemade white Poll	1/2 c.	90	145
Hot Starch Hot Vegetables	150 or more	Buffered Mashed Potatoes Seasoned Mixed Pers and corrots Homemade white Poll	1/2 c. 2	90	145
Hot Starch Hot Vegetables Carmed fruits/Pudding	150 or more 160 or more 40 or less	Seasoned Miced Pers and corrots Homemade white Pell Peach halves / Angel food cake mile	1/2 c. 1/2 c. 2 2 1 = 2%	90	145
Hot Starch Hot Vegetables	150 or more 160 or more 40 or less	Seasoned Mixed Pers and corrots Homemade white Pell Peach halves / Angel food cake mile morganize	1/2 c. 2	90	145

Description	Actural	Worm/How med is condsed	Quantity	Amistel	Edhemed
	Temperame		Pamien	Lexes.	Temp.
Meat	110-140	Turkey Adobo with regetables	302.	92	140
Stew	160 or more			•	
Soup	175 or more	French Onion Coup		120	180
Hot Vegetables	160 or more	cearden Salad with Dressing		120	160
«Canned fauits/Pudding	40 or less	Papays or Bonena	1	40	
Wilk	40 or Less	milk		40	
		Homemade white foll	2		

Quantity/Postion:

Each; pieces; etc.....

Scoops; cups, tiden; tegan; bowl; handful; diess; slabs;

Generally, Remnerature standard are: Maryvine

Creamed Items and Hot Cereals: 150 Deg. F., or more

- Vegetables and Stews: 160 Deg. F., or more
- Soups and gravies: 175 Deg. F., or more
- Mexis (sliced) 140 Deg. F., or more; may be served at no less than 110 Deg. F., for 30 minute serving period
- Mik Products: 40 Deg. F., or less
- Salads, Inices, and Canned Fruits: 40 Deg. F., or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals Danes Arrival Time: 0653 RREAKFAST Officer's Signature: No of Meals: Description Actural Menu/How meal is cooked Quantity Arrival Reheated Temperature Temp. Temp. Eggs/Omelet 140 or More 40 BAMBALCA Hot Cereal 150 or More 40 colis consol. Juice 40 145 scremibles dela 110 Milk 38 - 40 wo Boury roughou 45 120) Mille 12:10 LUNCH - Arrival Time: 12 Officer's Signature: No. of Meals: Description Actural Menu/How meal is cooked Quantity Marriavall Reheated Temperature Temp Temp Meat 110 - 140 145 Wazed Ham 300 Stew 160 or more 75 145 spurs useallopor apple 1/2 Hot Starch 150 or more 40 Hot Vegetables 160 or more sol Jonato salaro Canned fruits/Pudding 40 or less ı rantranens DINNER - Arrivel Time: Officer's Signature: No. of Meals: Description Actural Menu/How meal is cooked Annival Reheated Quantity Temperature Pertion Tenn. Temp. Meat 110 - 140 CRAD. SUY /20 190 Stew 160 or more SΟ Soup 175 or more 160 or more Hot Vegetables V2 Canned fruits/Pudding 40 or less Milk 40 or Less Null. 40 Quantity/Portion: Generally, Temperature standard are: Scoops; cups, thisn; tespn; bowl; handful; slices; slabs; Creamed Items and Hot Cereals: 150 Deg. F, or more Each; pieces; etc..... Vegetables and Stews: 160 Deg. F, or more Soups and gravies: 175 Deg. F, or more

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Mfilk Products: 40 Deg. F, or less
Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	rrival Time:	OUS Officer's S	igazine:		
Ne of Wests:	04				
Description	Actural Temperature	Mean/Mow med is cocked	Quantity	Arrival Tomp.	Rehemed Temp.
Eggs/Omelet	140 or More	Chilled Juce	1/2 C.	40	
Hot Cereal	150 or More	French Toast	3		
Juice	40	Margle Syrup and 2 Marganne	1		
Milk	38 - 40	Tuker Boston	2		
		2% Mik	10.	40	150
!		Graham Cracker	3	•	
		Fresh Fruit (Law)		40	
LUNCH — Artéva No. of Meale:	l Time: V	156 Officer's	Signalonve:	A.	trin
Bescrignian	Actual	Menu/How meel is cooked	Quantity	Amrival	Bebeated
	Temperature		1	Temp	Temp
Meat	110 - 140	Beet Stew	1	100	145
Stew	160 ormore	Steamned rice	-	100	<i>I</i> S0
Hot Starch	150 ermore	Mix Veq. salad		85	150
Hot Vegetables	160 ormore	Fresh apples	ļ	140	_
Canned fruits/Pudding	40 or less			*	
	<u> </u>			1	
			1000		
DINNER — Arriv No. of Meele:			Signature		<u> </u>
Description	Actural Temperature	Menu/How meal is realed	Quantity Postion	Assival Temp.	Edicated Temp.
Meat	110 - 140	Chicken with Neg.		110	150
Stew	160 or more	steammed rice		90	/50
Soup	175 or more	mush-oom coup	1	90	175
Hot Vegetables	160 or more	Fresh melon		40	
Canned fruits/Pudding	40 or less				
Milk	40 or Less				
Generally, Tempera		Quantity/Pertion: Ene: Scoops; sups, tible		· ši andindi: «li	es: dabs:

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

No of Meds:	Actural	Menu/Mow med is cooled	Quantity	Ambal	Reheated
P	Temperature			Temp.	Kemp.
ggs/Omelet	140 or More	chilles juice	1/24.	40	
Iot Cereal	150 or More	French TURST		4 0	150
uice	4 0	maple syarp			-
Ailk	38 - 40	MAR GAR RINES	<u> </u>		
		Tankey Buccu	2	45	ISD
		ras//L	1		
LUNCH — Arriva Vo. of Mesic: 4		25 Office	r's Signalure:	Est C	<u> </u>
Bescrizzion	Actural	Menu/How med is cooled	Quantity	Assival	Reheate
	Temperature	<u> </u>		Lemp	Temp
Meat	110 - 140	Othickory scrip "Johnsonea	20-	100	170
Stew	160 or more	8/60mos RICE	/>	100	170
Hot Starch	150 or more	COTTUCO & TOMATO SALONO		10	ISD
Hot Vegetables	160 or more	Home samos with the well	1	ļ	-
	la∧ -1	26	l _	-1	:1
Canned fruits/Pudding	40 or less	probanie	<u> </u>	- A-	
Canned fruits/Pudding	-40 -or less	The second secon	:	40	
Canned fruits/Pudding	40 -or less	conso laps	2	40	
Canned fruits/Pudding DINNER — Aerriv No. of Meale:		226 Office	er's Signature	. E	
DINNER — Asriv No. of Mesle:	val Timee:_[Please of the Control	Quantity	2 Remirke	Behene
DINNER — Arriv No. of Medle: Description	val Timee:	Carto lange 725 Nemu/Mow meal is cooled		Louise Lenge.	Temp.
DINNER — Asvriv No. of Meale: ' Description Meat	Actual Femperature 110-140	Carro longe 725 Remultion meal is cooled Honorood Ust-Surg	Quentity Portion	Annidat Temp.	Temp. /85
DINNER — Arriv No. of Meals: Descripcion Meat Stew	Actural Femperature 110-140 160 or more	Canto lange The Office Nemultion meal is cooled Harry was Ust-Surp Startour Startey Work.	Quentity Portion 1 Zer	Actival Temp.	185 185 150
DINNER — Arriv No. of Meale: Description Meat Stew Soup	Actual Temperature 110 - 140 175 or more	Carro longe T25 Remultion meal is cooled Homerone Ust-Surg Section 81 ptry 4/vol. Slower Rice	Quentity Portion 1 Zer 1/3	Annidat Temp.	185 185 150
DINNER — Asriiv No. of Meels: Description Meat Stew Soup Hot Vegetables	Actual Femperature 110-140 160 or more 175 or more 160 or more	Canto lange The Office New Mose seed is cooled Howevery Ust-Surp Sastour Startey "Tuda. Stowner Rice Butterous come	Quentity Portion 1 Zer	Actival Temp.	185 185 150
DINNER — Arriv No. of Meele: Description Meat Stew Soup	Actual Femperature 110-140 160 or more 175 or more 160 or more	Carro longe T25 Remultion meal is cooled Homerone Ust-Surg Section 81 ptry 4/vol. Slower Rice	Quentity Portion 1 Zer 1/3	Actival Temp.	Temp.

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

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Kaşman Juvenile Detention & Correctional Facility

No of Weals:		. 0725 Officer	e Signature:_		
	Actural Temperature	Menulikow med is cooked	Quantity	Annival Ecana	Reliezsed Femp.
	140 or More	Aruskadu	203	80	165
	150 or More	(11 90a)	10	<i>U</i> V	133
uice -	40	Clubed Juice	8442	40	-
Ailk	38 - 40	mik	oyea.	40	
		Crackers, Graham Twisted Bread	1 PKG	.	
		Twisted Bres. 1	over		
		Poster	Ul as		
		Jerry	0400		
LUNCH – Acrivel	Times: 812	. Officer	's Signaluire:	Bn	3
No. of Mexic:					
Description	Actural	Menu/Mow med is coolsed	Quantity	Acrival	Reliezto
	Lemperature		1:	Ferra	Remp
Meat	110 - 140	Stirtes turkey w/ broced + mich	3 33	90	156
Stew	160 or more	Da	2130	90	165
Hot Starch	150 or more	Ernemed Scales		<u> </u>	
Hot Vegetables	160 or more	whent now	1	ļ	
Canned fruits/Pudding	40 or less	Sherbet juraken Bar			
		milk		40	
		Sandwhich			
DINNER — Arriv No. & Medic	al Time: _/	1650 Office	r's Signature:	B	~
Bescription	Actural	Menu/How meal is cooked	Quantity	Annival	Beheate
Meat	110 - 140	Park pdate	Portion	141	/53
Stew	160 ormore	Beef Adobo Steamed Rice	<u> 33 c.</u>	138	
	175 or more		73C.	100	146
Soup	<u> </u>	Margarine	lea.	40	
Hot Vegetables	160 or more	Mile	jeu.	40	-
Canned fruits/Pudding	40 or less 40 or Less	Tema Sondarch	1 ca.	40	
Mik		fresh Apple	Ica.	* *** ********************************	į.

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F., or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
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Kagman Juvenile Detention & Correctional Facility

REAKFAST — A No of Mods:	rrival Time:	OTIO Office	r's Signature:_	Soul	<u></u>
Description	Actural Temperature	Menu#5w meal is coolsed	Quanny	Arnival Temp.	Beheated Ferry
Eggs/Omelet	140 or More	- Opa	1	92	145
Hot Cereal	150 or More	Whoffer Biffer Jelly	1		
Juice	40	# fa ses	2	100	150
Milk	38 - 40	Corchers	1		
		No. of the	Ę	40	
1.		Ordered .	ij . ~	40	
1		Dage	b	40	
LUNCII — Arriva No. of Meaks			er's Signature:	Bro	Beheated
Description	Actural Femperature	Menu/Mow med is coolsed	Quantity	Lanvai	Temp
Meat	110 - 140	. 0 .1 1			-
Stew	160 or more	C I Vaul Plled			1.
Hot Starch	150 or more	Xall Ullian	†		
Hot Vegetables	160 or more	1100			
Canned fruits/Pudding	40 or less	1 Party Time!			
, 	1	Sil fairy 1			
			i eveni sen		
DINNER — Arrëv No. of Mede:			er's Signature:	<u> </u>	
Description	kounsi Vemperature	Menn/Æsw meal is coolsed	Quantity Posion	Acrival Temp.	Echeme Temp.
Meat	110 - 140	Fish Florentine	302	100	145
Stew	160 or more	mes	2/38.	100	/30
Soup	175 or more	Heathe Sous	10.	100	160
Hot Vegetables	160 or more	Heathy Soup Buttered Poas	1/2 C	90	145
Canned fruits/Pudding	40 or less	Apple Sauce	1 C-		
Milk	40 or Less	milk	Her	40	
		Sandwich	04 12		

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F., or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
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Kagman Juvenile Detention & Correctional Facility

Date: 14/	31/00	Day: 1	Pear FSC	Ly	
BREAKFAST — A No of Meds:	avëvel Tëme	: -725 Officer's S	ignzieire:_	Bn.	
Description	Actural Temperature	Menusiew med is cooked	Quentity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	In Cole	3 55	85	153
Hot Cereal	150 or More	Syrap , Suffer , or mage.	A Emails		
luice	-40	Symp, Butter, otrose.	1 500	8\$	ISS
Milk	38 - 40	War of the State o	(9)		1 - 1
L		Creckers			
LUNCH – Arrival	l Time:	1210 Officer's:	Signabare:	Bra	
No. of Meals:				η	
Bescrignion	Actural	Menulihov med is cooleed	Quantity	Annivel	Reheated
Meat	Homporeture	Rost Troken	19A7	-45	Temp
Stew"	160 or more	Similaries	3/12	10	/57 (
Hot Starch	150 or more		OS ELL	ar	165
Hot Vegetables	160 or more	Baked Sover & Hotel		95	
	40 or less	Surposed flux Electrica	40		160
Canned fruits/Pudding	40 OI TE22	Herman Land	10	40	
		Drumar wills / butter	05ea.	716	
	<u></u>	mikphies	A5 44.	40	
DINNER — Arris No. of Meste:	/al Teme:	1760 Officer's	Signemanc	B	
Description	Actual	Menu/How meal is cooked	Quantity	Amrival	Rebeated
Meat	110 - 140		Pertion	Temp.	Temp.
		Stiffy ground Beef	1 3 - Sept	120	730
Stew	160 or more	Rice	2.5cp.	167	1 5 8 5
Soup	175 or more	treach onion Soup	12-Cut	150	1 34 22
Hot Vegetables	160 or more	Aprivated between process so had	12 EX		
Carmed fruits/Pudding	20 or less	Peach haves fraged Fiel Cake			
Milk	#10 or Less	ing/K	(es.		
		Stadwick	EK-		
VegetablesSorps and gMeats (slice	ms and Hot Cer and Stews: 160 pavies: 175 Da d) 140 Deg. F,	reals: 150 Deg. F, or more Deg. F, or more ag. F, or more or more; may be served at no less than 110 Deg. F, for 3	ı; teşpn; bowl;	·	es; slabs;
	cts: 40 Deg. F., es, and Canned	or tess Fruits: 40 Deg. F, or less			

Kagman Juvenile Detention & Correctional Facility

7	12010		WEDT		<u>4</u>
REAKFAST – A	rrival Time	: <u>0792</u> Officer's S	ignature:_	1774	
No of Meals: Description	Actural Temperature	Menu/Now meal is cooked	Quantity	Arrival Tezp.	Reheated Temp.
Eggs/Omelet	140 or More	Symple egg	1/2 C.	40	150
Tot Cereal	150 or More	Rice	7/3 C.	CeD	160
uice	40	Orilla Juice	1/2 0.	40	
Ailk	38 - 40	Milk	Sea.	40	
		Crewila	5 ch	40	
:		Velley	2 Can.	•	
		Photocol wheat hisst	15/20		
LUNCII — Arriva No. of Meals:	l Time:	11:55 Officer's	Signature:	B	<u> </u>
Description	Actural Temperature	Menu/Mow sneal is cooked	Quantity	Arrival	Relicate Temp
Meatel	110 - 140	Himburger Stork W/ Mashrown Gusz	1, 302-	85	169
Stew Themas	160 or more	cake	1 PC		
Hot Starch	150 or more	Mestrel Potato	1/2-00	80	170
Hot Vegetables	160 or more	Orlas Bullina	34 C.		3
Canned fruits/Pudding	40 or less	Frut Salad	1/2C	40	
		Dinner rolls	10 ca		
		Butter	101a		
DINNER — Arris No. of Meals:	/al Time:	MIK/Singlesicle Mis 1715 Officer's	5 acc	# Hora	
Description	Actural	Menu/How meal is cooked	Quantity	Arrivel	Belieute
Meat	Temperature	I had a let a be to	Pertion	Temp.	Temp.
Stew	160 or more	Herbad Park poers	303	100	105
Sоцр	175 or more	Harot A. C.	10	100	302.00
Hot Vegetables	160 or more	HORTY VER. Song		100	ITS
Canned fruits/Pudding	40 or less	Garan Pile & Cadiflands Jalad	120	40	160
Milk	40 or Less	Prander in branger	Jac.	40	
- PATITI	10 07 2300	Durger Balle I la HE	05 26		
 Vegetables. 	ms and Hot Ce	reals: 150 Deg. F, or more Each; pieces; etc.	n; tespn; bowl;	handfal; slic	es; slabs;
Meats (sliceMilk Produ	d) 140 Deg. F, cts: 40 Deg. F,	or more; may be served at no less than 110 Deg. F, for 3	0 minute serv	ing period	

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12/1	9/04	Day:	e 63 DA	7	
BREAKFAST – A	arrival Time:				
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	BALON	3 PCS,	90	120
Hot Cereal	150 or More	FROUGH TOAST	3 PCs.	40	40
Juice	40	OPAUG6	10A.	<u></u>	
Milk	38 - 40	GRA HAM COERCHOR	3 7000		
		BUTTOR / GYRUP	100		
		unuce / Juice	159,	40	40
			/		——————————————————————————————————————
LUNCH – Arriva No. of Meals:	l Time:	1145 Officer's S	ignature:		<u>}</u>
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		//	Temp	776°
Meat	110 - 140	I fa / an Garden Soup	15001	160	110
Stew	160 or more	Grilled Juntay & Swiss Mett			
Hot Starch	150 or more	Sandwich	1/4	1/.8	600
Hot Vegetables	160 or more	Fruital Coles/an	1 bezul	400	400
Canned fruits/Pudding	40 or less	milk	Sea	400	400
		Tuscil		400	40
		Turkey Sandwick	Jen.		
DINNER – Arri	val Time:/	Officer's S	Signature:	the	
Description .	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	USH FLOROSSTRAG	302.	100	130
Stew	160 or more	STOAMON RIES	2/3 c	102	161
Soup	175 or more	CORN SUNP (CRND)	le.	90	177
Hot Vegetables	160 or more	SOMEOUND ZUCCHTRUI W/ TOWNS	s /scr	100	161

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more

40 or less

40 or Less

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

wille

SAMOWICH

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Each; pieces; etc.....

204

6n.

90

40

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

40 40 40 1641

40

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: $\frac{12/18/06}{}$ Day: $\frac{N}{}$			ROMOF	ty	
BREAKFAST – No of Meals:		: 6705 Officer's S	ignature:_	78	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLE EEB	1/4 e.	70	142
Hot Cereal	150 or More	HASH BROWNED POTATOES	1/2 C.	80	150
Juice	40	BANIANA WHITEIN	100.		
Milk	38 - 40	JELE GRAMAM CAACKER	3 574.		
		APPLE	162.		
	·	TELLY / BUTTOR	104.		
		mille / Thill	100.	40	40

LUNCH - Arrival Time: 1/3C Officer's Signature: 50

Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	-110 - 140	PERK CHOP (BALLOD)	2 pes.	100	193
Stew	160 or more	MASH PITATO	1500.	90	161
Hot Starch	150 or more	yourood wind Boary of BES PLANT	15CP	90	160
Hot Vegetables	160 or more	DIMMOR RUL / MARGARENCO	107.		
Canned fruits/Pudding	40 or less	PEACH	1 Barc.	48	40
		HOM SANDWICH	182.	40	40
		mar / Thice	104.	40	40

DINNER - Arrival Time: 1995 Officer's Signature: 999

Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Executive Current	1 scp	100	191
Stew	160 or more	Storm Rice	1500	95	160
Soup	175 or more	BROCCOLI	4 pcs.	100	160
Hot Vegetables	160 or more	SALAD	1 Bul	40	40
Canned fruits/Pudding	40 or less	ORXHOL ,	100.		
Milk	40 or Less	DIMMER ROLL JOA. MARGARIME	15A.		
		mice / Thill	10#.	40	40

Generally, Temperature standard are:

• Creamed Items and Hot Cereals: 150 Deg. F, or more

Vegetables and Stews: 160 Deg. F, or more

- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion: / 54. //6 43 Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12/1	17/06	Day:	uaron	7 C	···
BREAKFAST – A		Officer's Si	gnature:_	th	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	GRUCOD HAM.	102	90	120
Hot Cereal	150 or More	BLANGERPH PARKATES	200,	40	48
Juice	40	margaret	100		
Milk	38 - 40	syru-	254		
		APPLO	100		
		lus KNUS (SUEAR)	los.		
	,	mux / Jucs	100	40	PO
LUNCH - Arriva No. of Meals:	l Time://	Officer's S	ignature:	A	~
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	pencion kontinent	3021	80	130
Stew	160 or more	STEAMOD RICE	1/2 c.	90	150
Hot Starch	150 or more	SANTOOD LOCAL SONSOLLOW VOGETABLES	1 , -/	90	160
Hot Vegetables	160 or more	TITTES / WIREGARINE	100.	40	40
Canned fruits/Pudding	40 or less	PROSIA (SLITERS MIXED FRANT CON		40	40
		SMOWICH TURN	100.	40	48
		inne / Tuco	1000	40.	40
	O4			·	<u> </u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	FORS POT RUNST W/ BRACK	207	90	130
Stew	160 or more	STEMMOD RICE	1/2 c.	92	161
Soup	175 or more	HEMOTY VEGOTABLE EOUP	1866.	100	175
Hot Vegetables	160 or more	WHOOF BREAD 1 MARGARIAGE	1 54,		
Canned fruits/Pudding	40 or less	CHAMORRO MAKINTOD STRUTO	1BWC	40	40
Milk	40 or Less	2 PEACH HALVOS	1 pur	40	40
		will thus sandwill	264.	40	40
 Vegetables a 	ms and Hot Cere	Quantity/Portion: Scoops; cups, tblsn; eals: 150 Deg. F, or more Deg. F, or more Quantity/Portion: Scoops; cups, tblsn; Each; pieces; etc		handful; slice	s; slabs;

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Date: / <u>/</u>	11610	<u>6</u> Day:_	Satu	day	
BREAKFAST – A	Arrival Time:	:O7/2Office	er's Signature:_	BN	<u></u>
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled Eggs		990	127
Hot Cereal	150 or More			-tl-	
Juice	40	Jelly Chilled Juice			
Milk	38 - 40	mill			
Saugo		PumpKin Saup	1	990	127
LUNCH – Arrival No. of Meals:	l Time:	/2/0 Offic	er's Signature:	For.	7—
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Planton Com	302	116A	147.2
Stew	160 or more	Dinuly rolls / Bitter	1 en.	170-1	171.2
Hot Starch	150 or more	Dinney Tous Bucker	2/20		
Hot Vegetables	160 or more	Stirfry Oriental Vea.	1/20.		
Canned fruits/Pudding	40 or less	mf/on	110		
		milk	BTea	 	
		Saidn ich	07 ea-		an a
			10/20-		
DINNER – Arriv	al Time: <u>/</u>	655 Office	er's Signature:	BV	<u> </u>
No. of Meals:	Actural	Manuff sur moal is eached	Oversity		Reheated
Description	Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Temp.
Meat	110 - 140	Beef Bisteak W/Veg.		100.4	147.1
Stewnice	160 or more	rice		\$00.1	139.1
Soup	175 or more	Hearty Veg. Soup		136,4	145.2
Hot Vegetables	160 or more	Seasoned Carrots	İ		
Canned fruits/Pudding	40 or less	grapes	<u> </u>		<u> </u>
Milk	40 or Less	nutly,			
		SanAuch			
Generally, Tempera Creamed Item		Quantity/Po	s, tblsn; tespn; bowl;	handful; slice	s; slabs;

- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kasman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST — A No of Meds:	arival Time:	: 07/0 Officer's Si	gnature:_	Bro	-
Description	Actural Temperature	Menu/How meal is cocked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Sevambled egg	he		
Hot Cereal	150 or More	noinel	1/200		
uice	40	Philled herce	1 sa		
⁄filk	38 - 40	milk	5ea		1
		10.11.1.	5 ea-		
		omnses	5ex		
		7	Sea.		+
LUNCH — Arriva No. of Meals:	l Time:	12/3 Officer's S	ignature:	Bn	~
Description	Actural	Menu/How meal is cocked	Quantity	Arrival	Reheated
N	Temperature	the set to the set	:	Temp	Temp
Meat	110 - 140	Roast Bref	502	140	146
Stew	160 or more		10 to 12	1	
Hot Starch	150 or more	KICO TO THE REPORT OF THE PARTY	43 C.	<u> </u>	-
Hot Vegetables	160 or more	Buttered Carrola Veg Callege Sala	1720		
Canned fruits/Pudding	40 or less	<u>Jelui</u>	12C		
		Dinner rolls	Fel		<u> </u>
		milk f Serdwich	624		
DINNER — Arrig No. of Meals:	zal Time:	1055 Officer's :	Signature:	B	N
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish withouter succes Leaven	302		1400
Stew	160 or more	Rice	2/30	1	
Soup	175 or more	Miso Soup	Ie.		
Hot Vegetables	160 or more	Buttard green beans / chinese Cablogs	1/2 C-	1	
Canned fruits/Pudding	40 or less	mixed fruit	10.	1	
Milk	40 or Less	milk	1C.	1	
		Sandwith	66 ea.	+	+

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: /2/	14/06	Day:	MUVSC	lay	
BREAKFAST – A	Arrival Time	: <u>07/0</u> Officer's	Signature:_	BN	1 1
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Turken Bacon	2-la		
Hot Cereal	150 or More	Crackers	IPRA		
Juice	40	Chilled Juice	1ea		
Milk	38 - 40	milk	1ea		
Fres fruit		Grapes / watermelon	10 sa		
	· · · · · · · · · · · · · · · · · · ·	Berter / Maple Syrums	1ea		
		Jean Jean Jean Jean Jean Jean Jean Jean	, 550		
	·				
LUNCH - Arriva	l Time:	/205 Officer's	Signature:_	_	
No. of Meals:			į		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Crispy Chicken W/ Postato	1916	75°	142°
Stew	160 or more	dinnet rolling	Dea.	060	36
Hot Starch	150 or more	mi)k	1 Ba	Cald	Cold
Hot Vegetables	160 or more	Carrot wil raigen	2 CLEP	Cold	Cold
Canned fruits/Pudding	40 or less	fresh apple	1 ca	Cold	Cold
		Suroned Peas	Lacus	Cold	Cald
		fruit inites	1 ea	Cold	Cold
		1 Alimen James	l services	-01.00°	Con eral
DINNER - Arriv	rol Timos	1700 Officer's	Signatura		3
No. of Meals:	ai inne:	Officer's	Signature:)
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	VALC pisteric	302	98.	148
Stew	160 or more	Steward Rice	2/3C.	93	146
Soup	175 or more	Minestrone Soup	1 Cu	B	141
Hot Vegetables	160 or more	Crab & broccoli Salad	rzc	cad	Cold
Canned fruits/Pudding	40 or less	Whent Rull	2 ea		
Milk	40 or Less	Pear haves	2 ea		
		mille, Magerine, Sandwich	1en.		
	· ·	Quantity/Portion			

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST — A No of Meals:	orival Time:	Officer's	W6DU6 Signature:	Be	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLE bloss	1/2 c.	100	141
Hot Cereal	150 or More	SCHITTERED HASH BROWLED POPULED	% c.	90	152
Juice	40	BUTTEDED WHENT TOAST	2 Pos.		1
Milk	38 - 40	JULY	104.		
		muce / Thice	104.	40	40
		GRALAM CRACKOR	3 pcs.	*	
		08292165	1 50.		
LUNCH — Amiva No. of Meals: Description	02 Actural	Officer's Wenu/How med is cooked	Signature: Quantity	Arrival	Reheated
	Temperature			Kemp	Temp
Meat	110 - 140	Old Jashin Meaffort	302	1300	1310
Stew	160 or more	Antoral Mashel Popapes 1/2000	1/2 C	1200	130°
Hot Starch	150 or more	Gernal Mixal Ples & Carrofs	1/2 C	150°	1620
Hot Vegetables	160 or more	Dinner Roll	2 pas.		
Canned fruits/Pudding	40 or less	Plack Half	1/2 0		
		Mill Tuice	lea.		
		Than Sandwich	Ka.		
DINNER — Arriv No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Signature: Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	TURKET ADOBO	302.	/28	185
Stew	160 or more	5 BANGU RICK	/ sup.	145	169
Soup	175 or more	PROMISS QUEEN SOUT	1 Buc.	130	176
Hot Vegetables	160 or more	Dimeson Ron	200.		
Canned fruits/Pudding	40 or less	-MNGARIELE	150.		
Milk	40 or Less	GENPO	1 801.		
		SAND WEST Quantity/Portion	100.	90	40
	ms and Hot Cere	"	n; tespn; bowl;	handful; slice	:s; slabs;

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menn & Temperature Log of Hot/Cold Meals

BREAKFAST — A No of Meals:	Arrival Time	:DUTO Officer's	Signature:_		
Rescription	Actural Temperature	Menu/How meal is cooked	Quantity	Anrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLED ELDO	Vzc.	100	141
Hot Cereal	150 or More	COLD CEREAL		COLIS	
Juice	40	July Juice	1	40	40
Milk	38 - 40	Wilk	c. 2%	40	40
		BLURBERRY MUFFIN /	2		
		JEWY / Margerin	100/ 1 can		
		BANANA	lea.		
LUNCH — Arrive No. of Meals:	l Time:	Roskeji) ea. Signature:	£b-	
Description	Actural	Menu/How meal is cooked	Quantity	Annival	Reheate
	Temperature		2	Temp	Temp
Meat	110 - 140	HOREY GLAZES HALL	JRS.	90	190
Stew	160 or more	PLET SPEED TICALLED APPRET	1 SUP.	90	160
Hot Starch	150 or more	STORMEND THE RESERVE	I PC.	low	151
Hot Vegetables	160 or more	BACE TOWNSTOF, SHOW O	1 mene a	les 90	as
Canned fruits/Pudding	40 or less	SAMOSICAL	1 PC	40	90
		max / Tuesto	180.	40	10
		MANUEL PROGRAMME PLANT	12 m		
DINNER — Anni No. of Meals:			Signature		
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp.
Meat	110 - 140	889 Fish with Tor Tor source	307	80	120
Stew	160 or more	Steamed Rice	7/3	120	152
Soup	175 or more	Homewale Corn Crab Soul	1c	for as	176
	160 or more	ASPAROPUS WICLESE SOUR	Me.	110	160
Hot Vegetables	40 1	mandrin oranges	yec .	40	40
Hot Vegetables Canned fruits/Pudding	40 or less	A CONTRACT NAME OF THE PROPERTY OF THE PROPERT			
	40 or less 40 or Less	27. 100011	8 €	E.F.	40

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST — A No of Meals:	mival Time:	Officer's	s Signature:_	<u> </u>	<u> </u>
Description	Actural Temperature	Menu/How med is cocked	Quantity	Arrival Kemp.	Reheated Temp.
Eggs/Omelet	140 or More	ELROW BLG ETT	My C.	201	194
Hot Cereal	150 or More	ALLO LERENL	Mec.	40	40
luice .	40	RUNTERED WATERT TONS	26	<u> </u>	
Milk	38 - 40	Bewe	1 800		
		Colorago carecos	3		
		ancer Jones	100	40	40
		O Put me Ca E	1000		
LUNCH — Arrival No. of Meals:	l Time:	/236 Officer	's Signature:	H	
Description	Actural Temperature	Wenu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	SPAGETIN	2500	90	100
Stew	160 or more	TOMST BEEND	2 700		1
Hot Starch	150 or more	GA C45 ()	Burt	40	70
Hot Vegetables	160 or more	THE A SOMEONE	100		
Canned fruits/Pudding	40 or less				
		muce / Drice	1000	40	40
		ORGERE	200-		
DINNER — Arris No. of Medis: Description	Actural Temperature	Menu/How meal is cooked	% Signature: Quantity Portion	Arrival Temp.	Reheated
Meat	110 - 140	Chicken Carciofore	302,	100	130
Stew	160 or more	Steamed Rice	7/3c	110	160
Soup	175 or:more	Homemade Mushrown Sorp	Ilc.	130	175
Hot Vegetables	160 or more	Santeed land squash w Corrotals		130	161
Canned fruits/Pudding	40 or less	watermelon / buffer people	ن ا		
% of :11.	40 or Less	milk	1c. 2%	48	40
Milk				, , , ,	1 87 "

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12-10-06	Sur	Day:_	Sunday		· · · · · · · · · · · · · · · · · · ·
BREAKFAST — A No of Weals:	Arrival Time	: b780 Office	r's Signature:_	Pa	•
Description	Actural Cemperature	Wenu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	3pc	92'	130.
Hot Cereal	150 or More	Turkey Bacon	2 pc	43.	123
Juice	40				•
Milk	38 - 40	milk	lc.	40.	40.
		Chilled Inice	1/20.	40.	40.
		- 1,100		7	1-1-
LUNCII — Amiva	l Time:	1200 Office	er's Signature:	Pn	
No. of Meals:	Actural	Menu/How meal is cooked		A	199 -17
Description	Temperature	wenusiow means cooked	Quantity	Arrival Temp	Reheate
Meat	110 - 140	CHICKEN SOUP 10/ BANGNA	302.	120.	187
Stew	160 or more			/	101
Hot Starch	150 or more	STEAMED PICE	43c.	101.	145
Hot Vegetables	160 or more	46	10.	40-	40
Canned fruits/Pudding	40 or less	CASTALOUPE	le.	42	40.
		milk	lc.	40	110
		DINNER ROLL	2pc	63.	63
DINNER — Arriv No. of Meals:	val Time:	1.1-	er's Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Annival	Reheate
	Cemperature		Portion	Temp.	Temp.
Meat	110 - 140	Scafood Stirfing w/ Vegs.	le.	100.	148.
Stew	160 or more	Speamed rice.	13c.	11/2.	169
Soup	175 or more	Homemach legs forg.	lc.	128	182
Hot Vegetables	160 or more	Pattered com	1/2c	82:	119
Canned fruits/Pudding	40 or less	Mandaria Dronge + Jello	1/2c.	40-	40.
Milk	40 or Less	milk	le.	40'	40'

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Dinner roll.

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

170

43

43.

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Kazman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST — A	mival Time	: 0655 Office	er's Signature:_	Porro	ح ر
Description	Actural Temperature	Menu/How med is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Arriskaju	IC.	100	150
Hot Cereal	150 or More	Cereal	le.	***************************************	
Tuice	40	Chilled Ouice	1ea.	40	
Milk	38 - 40	milk	lea	40	
,		Twist Bread	100	-	
:		Graham Crackers	1 Pha		
		musac	1 sa	40	
No. of Mexic: Description	Actural	Menu/How meal is cooked	Quantity	Arrival	i i
Description	1	Menu/How meal is cooked	Quantity		Reheate
Meat	Eemperature	Strate Tide and Michigan	302	Temp 115	160
Stew N/A	160 or more	Strift Turkey of Muslmoons	702	/13	760
Hot Starch	150 or more	RICE	130	110	150
Hot Vegetables	160 or more	Emerall Salad	16.	710	700
Canned fruits/Pudding	40 or less	SAERDOT (ICEBRAM)	ic.	40	-
		Dmall rolls shutter	200		
		mik	5 ec	40	
DINNER — Asrid No. of Meals:	zal Time:	Tookey Sandorich	<i>5 ea</i> er's Signature:	-ts	
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheate Temp
1316	110 - 140	Rice	15cp	110	150
Meat	160 or more	Beef Adobo	1 ser.	110	145
Stew		7 .	1 bul	110	175
	175 or more	1 プントン			
Stew	175 or more	Sorp Cutumber salad	1 best	}	
Stew Soup		Cucurter Solad	1 best		
Stew Soup Hot Vegetables	160 or:more	Cutumber salad Dinner Pott u/ Butter Fruit Sankwich	1 bas 1	40	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kasman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 12/	08/09	7 Day:	Thurs		
BREAKFAST — A No of Meals:	Arrival Time:	0708 Officer	~s Signature: <u>≤</u>	BW.	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Prached eags	200.	100	145
Hot Cereal	150 or More	Buttered Wheat Trast	10.		1
Juice	40	Chilled Juke	120.	40	
Milk	38 - 40	milk	120	40	
		Grahaus Crockers	IPKG	_	
		Oranges	1 ea	40	
LUNCH – Arriva	l Time:	120-5. Office	r's Signature:	Bur.	
No. of Meals:			· · · · · · · · · · · · · · · · · · ·	т	Ψ
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Red Pice	1 Scp	/RS	140
Stew	160 or more	300 Chicken Leg Queter	1 Pc	110	140
Hot Starch	150 or more	Reary	1 3cp	7.0	1 1
Hot Vegetables	160 or more	Dinner Pells W/ BUHER	2 pcs		
Canned fruits/Pudding	.40 or less	Grapes	9 pcs	40	
		Sandrich	1 1		
		mine	,	110 ·	
DINNER — Arriv No. of Meals:	val Time:	,7,0	r's Signature:	Por	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Dice :	15cp	101	160
Stew	160 or more	Nahi Mahi	2 pcs	100	165
Soup	175 or more	Sono		100	175
1 TT - TP / 11			7 2005	"	
Hot Vegetables	160 or more	Dinner roll y buffer	"Z pcs		
Canned fruits/Pudding	40 or less	38	1 Sem		
	<u> </u>	Mix veg, Apple Sauce Sandrich	, ,		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Scoops; cups, thisn; tespn; bowl; handful; slices; slabs;

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST — A No of Meals:	Arrival Time	Control Contro	Signature:_		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pan Cott	3	80	145
Hot Cereal	150 or More	Symp Butter	2		
Juice	40	Ham	1	86	160
Milk	38 - 40	Cookies	2		
		Milk, duice	1 zeel	40	
LUNCH – Arriva No. of Meals:	l Time:	/b37 Officer's	Signature:	-8	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	denned Pall	2-DCS	biterre	
Stew	160 or more	masho & Petato	12 Cup	56	140
Hot Starch	150 or more	Us. Soled	Te Care	e-d	
Hot Vegetables	160 or more	butter	l'es	With the same	
Canned fruits/Pudding	40 or less	milk	lea.	CORD	
		Torkey liftgrowy	240:	(60	/50
DINNER – Arriv No. of Meals:		/635 Officer's	Signature:	Box	8
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Stirfry Ground Beaf U/MUShrows	30z	30	150
Stew	160 or more				
Soup	175 or more	French Oni on Soup	1C	100	175
Hot Vegetables	160 or more	Marnisted Lattice & Tomuto Salad	1C.		
110t v egetables	40 or less	Ungelfood cake I Peach Halves	2.00.	40	
Canned fruits/Pudding				1 131	1
	40 or Less	mik'	Les-	40	
Canned fruits/Pudding			les.	40	

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Milk Products: 40 Deg. F, or less

Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: /2/6	06/06		VEDM	ESI)A	y
BREAKFAST - A	Arrival Time	: 0760 Officer's	Signature:	Bor)
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Eggs/Omelet	Temperature		1/2	Temp.	Temp.
	140 or More	Chelles free	Ecup	cold	* ** * **
Hot Cereal	150 or More	Sterned Reco	32 C.	98-	142
Juice	40	Scrampled egg/	Lycup	10.	70
Milk	38 - 40	nelo	1c.21.	evid	
		Jelly	lea.		
		grahden croebers	3 pcs. ca.		
		Drawer Line	1/ea		
No. of Meals: Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival	Reheated
west thurs	Temperature	menu/mow mean is conteed	Quantity	Temp	Temp
Meat	110 - 140	mach potate m/ graty	2 cup	85	136
Stew	160 or more	Mach potate n/gray	1 pc.	110	146
Hot Starch	150 or more	Dinner roll w/ buffer	dics.		
Hot Vegetables	160 or more	Ice Cream , cake , Fruit Sale		Lott	
Canned fruits/Pudding	40 or less	fondwith.	Ira.	1.2	
,		milk	Ira.	old	
				,	
DINNER – Arriv No. of Meals:	val Time:	1711 Officer's	s Signature:	Bon	2
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Portion	Temp.	Temp.
Meat	110 - 140	Therbes fork hoin	10.	139.7	168.3
Stew	160 or more				
Soup	175 or more	VRg. Sup	10	142.	170.
Hot Vegetables	160 or more	Very Sovie Green per Candiffer	10		
Canned fruits/Pudding	40 or less	Manderin Ovange	1/20.		<u> </u>
Milk	40 or Less	muk	100		
		Sectorial	10.	 	

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs;

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST — A No of Meals:	Arrival Time:	Officer's S	ignature:_	NT	
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French	6 PL	63	112'
Hot Cereal	150 or More	Beron	3 PW	1de	115.
Juice	40	Cerop		-	7-7-
Milk	38 - 40	Milk / Juca 2%		VA'	(0)
		Gracturs	3 29.	<u> 187</u>	62.
LUNCH – Arriva No. of Meals:	l Time:	1220 Officer's S	ignature:_	79	
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature		Quantity	Temp	Temp
Meat	110 - 140	Etalian Genden Soup		109.	189
Stew	160 or more	Grilled Turky and Swis; Helt	1/3	98.	140.
Hot Starch	150 or more	Sundarch Backerel on a Bun	1 49	7	77
Hot Vegetables	160 or more	trusted Coleslan	Pro	40'	₩°
Canned fruits/Pudding	40 or less	Barroma	i ec	40°	40
				7	1
DINNER – Arriv No. of Meals:			Signature:	TRE	•
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Corn Crab Soup	lc.	/50°	182
Stèw	160 or more	Fish Florentine	3 %c	1	148
Soup	175 or more		10,	107	500
Hot Vegetables	160 or more	Blushing Pear Salad Steamed Rice		110.	1128
Canned fruits/Pudding	40 or less	Sparing / Flex	7/3	1 / 10	1/40
	4				+
Milk	40 or Less	9	11	1	1

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST	Temperature Eggs/Omelet 140 or More SCrowbled Hot Cereal 150 or More Hash Brown		Monday 's Signatures	Him	- Brif
Description	Actural	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Egg	1/2L	78.	110.
Hot Cereal	150 or More	Hash Browned Podatoes	72 L	101.	148
Juice	40	Banana muffin	2	63	6
Milk	38 - 40	Jelly	2	40	do
		2% imilk	l e	40"	100
		chilled Juice	1/2 c	40	40
LUNCH – Ari	rival Time: /2:10	Office	r's Signature	Si-Sh), <i>j</i>

NU. 01 MEZIS:			1 /		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	30 Grilled BBQ Porkchop	30z	101-	105.
Stew	160 or more	Au Gratin Potato25	10	120-	178
Hot Starch	150 or more	Souted Seasoned mixed vegetables	/2 C	68.	110'
Hot Vegetables	160 or more	2 Homemade Wheat, Roll and I nowaprine		55	,50
Canned fruits/Pudding	40 or less	Waldorf Salaol	1/2	40	40
		2/. milk	10	40	40
	1			1	2/

DINNER - Arrival Time: 4:30

Officer's Signature

No. of Meals:					
Description	Actural Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	cheickan duplings		185,	Ma.
Stew	160 or more	1 0			
Soup	175 or more	ria		<i>⊲&</i> ′	168,
Hot Vegetables	160 or more	vege soup.	:	120	179'
Canned fruits/Pudding	40 or less	mixed salael		40'	40
Milk	40 or Less	milk		40	40
			1		1

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

BREAKFAST – A	Arrival Time:_	Officer's S	Signature:_		>
No of Meals:	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
	Temperature			Temp.	Temp.
Eggs/Omelet	140 or More	Blueberry flancates	apas.	CA.	115
Hot Cereal	150 or More	Gylled Han	202.	98	168
Juice	40	Apple	Jea	40	40
Milk	38 - 40	Tukie	lea.	40.	dn.
		Milk	len.	40	40.
		Grahan Craekers	3-a.	63	13.
LUNCH – Arriva No. of Meals:	7		Signature:		
Description	Actural Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1 Sep.	110.	170
Stew	160 or more	Chicken Kelaguer	202.	95.31	104
Hot Starch	150 or more	Mixeel fruit	1 bhu/	40.	40
Hot Vegetables	160 or more	Planut Butty Sandwick	ler.	40	40.
Canned fruits/Pudding	40 or less	Truce	les:	40.	10
		mile	les.	40	40
DINNER – Arriv No. of Meals:	val Time:	1700 Officer's	Signature:		
Description	Actural	Menu/How meal is cooked	Quantity	Arrival	Reheated
Meat	Temperature	Reje	Portion	Temp.	Temp.
Stew	160 or more	B+ Roast	3 pes.	117	110
Soup	175 or more		/bow/	100.	180
Hot Vegetables	160 or more		16mj	119	'
-	40 or less	Prant Butty Sandwich	lea:	401	40.
Canned truits/Pudding	1	reany routing ordered		40	40'
Canned fruits/Pudding Milk	40 or Less	Mill	lea.	21m	40.

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date:	102/0	Day:	Sakuri	day	
BREAKFAST — A No of Meds:	rrival Time:	0705 Officer	s Signature:_		
Description	Acteral Temperaturne	Nemulijow mezi is codked	Questiny	Arrival Temp.	Edicated Temp.
Eggs/Omelet	140 or More	boiles early	l pc.		
Hot Cereal	150 or More	Pumpkin 15oup	1 Scus	W.	96
Juice	40	twisted bread	1 pda.	03	12"
Milk	38 - 40	Margerine	l'es ca.		
		Selly	lissea		
		Mille, Orange fruit.	1/20.		
		graham Croelus			
LUNCH — Arrival No. of Meals:		/200 Officer Mean/How speck is replaced	°s Signaines	Manivell	Relaçãos
Description	Actual Esuperature	escentanow inch de consce	"Swarmen	Temp	Temp
Meat	110 - 140	Chicken Curry W/Sauce	30Z.	98	MO
Stew	160 ormone		2		
Hot Starch	150 or more	Rice	2/30	90	141
Hot Vegetables	160 or more	StiffeyOrdental Veg.	In C.	1	
Canned fruits/Pudding	40 or less	Fresh grapes	ic-		
		malk	120		
		Soudwille, Tima	lea-		
DINNER – Arriv No. of Meds:	val Time:	Butter	r's Signaiure		
Description	Actoral Temperature	Memulitow sacal is coolsed	Quantity	Arrival Temp.	Rehesse Temp.
Meat	110-140	Rice	1 sep	142	
Stew	160 ormore	Beef Steak	1500	144	
Soup	175 or more				
Hot Vegstables	160 or more	Camily , Apple Dinner 1271 M BUHER			
Canned fruits/Pudding	40 or less	Sandnich			
Milk	40 or Less	Milk			

Generally, Temperature wandard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F., or more
- Soups and gravies: 175 Deg. F., or more
- Means (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

Quantity/Continu:

Each; pieces; etc.....

Scoops; cups, thisn; teepu; bowl; bandful; dioes; subs;

- Milk Products: 40 Deg. F, or less
- Salads, Inices, and Carmed Fruits: 40 Deg. F, or less

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Kagman Juvenile Detention & Correctional Facility

Daily Menu & Temperature Log of Hot/Cold Meals

Date: 15	2/01/0	<u>C</u> Day:_	Fria		
BREAKFAST — A No of Meds:	Arrival Time	: 1725 Office	r's Signature:_	Avs	7-2
Description	Actural Lemperature	Menu/Gow meal is cooked	Quantity	Arrival Temp.	Renewed
Eggs/Omelet	140 or More	Septembled and	1/20	100	140
Tot-Cereal	150 or More	altheat at	4/3	95	150
uice	40	and Juce	My Co	45	
Milk	38 - 40	mik	1 300	40	
***		nackers	PRA		
		Tranges		40	
No. of Meste: Description	Actural	Menu/How med is cooked	Quantity	Assert	Reheate
Meat	Temperature 110 - 140		123,	Temp	Temp
Stew	160 or more	Tender Park Book	302		150
Hot Starch	150 or more	Agency Page	Wa C	80	160
Hot Vegetables	160 or more	Bulled Courts	740 C	05	700
Canned fruits/Pudding	40 or less	Less said			
-cames manif		However it was both as more	Desire.	40	-
		1	LCO/As	40	+
		Tronge.			1
DINNER – Acri	val Tame:	170 F	or's Signature		
No. of Mesis:					
Description	Actual Temperature	Menu/Mow med is codked	Quantity Portion	Arrival Temp.	Reben
Meat	110 - 140	Rice	15cp	65	/50
Stew	160 ormore	Fish w/Tarpor Sance	-2 pcs	80	160
Soup	175 or more	Green Beans	1 serv.		
Hot Vegetables	160 or more	Dinger roll W/Ritter	2005		

Generally, Temperature standard are:

Canned fruits/Pudding

Milk

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more

40 or less

40 or Less

Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period

den

Horen

Milc

Sandwich

- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. P, or less

Quantity/Portion:

Scoops; oups, tiblen; tespu; bowl; handful; slices; slabs;

bul-

ereh ench 40